



# PUFF PASTRY ROLLS FILLED WITH DATE MOUSSE



## QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Creamy indulgent taste with less fat
- Quick and easy preparation
- Foolproof
- Longer presentation times



15



easy

## INGREDIENTS FOR 12 PORTIONS

**250 g** QimiQ Classic, unchilled

**50 ml** Milk

**150 g** Dates, cored

**40 g** Sugar

**250 ml** Cream 36 % fat, whipped

**540 g** Puff pastry[Tante Fanny]

**1** Egg yolk(s), to brush

## METHOD

1. Whisk QimiQ Classic smooth. Blend the dates with the milk until smooth. Add to the QimiQ Classic with the sugar and mix well. Fold in the whipped cream.
2. Fill into a piping bag and chill for at least 4 hours, preferably over night.
3. Pre-prepare the pastry according to the instructions on the packet.
4. Pre-heat the oven to 210° C (conventional oven).
5. Cut the pastry lengthwise into 2 cm wide strips. Use to cover a greased roll form and brush with egg yolk.
6. Bake in the hot oven for approx. 10- 15 minutes or until golden brown. Remove from the form whilst hot and allow to cool.
7. Pipe the mousse into the pastry rolls.